

**NBHD Nudge**

*Amaretto | Cranberry | Lime | Ginger*

12

**NEIGHBOURHOOD**

**Honeyed Timepiece**

*Black Bush | Honey | Angostura | Orange*

12

**THURSDAY STEAK NIGHT**

2-COURSE €45 | 3-COURSE €48

**STARTERS**

**Beef Shortrib Croquette**

Smoked Mayonnaise, Horseradish,  
Pickled Shallot Salad

**Black Angus Tartare**

Confit Egg Yolk, Caper Dressing  
and Watercress

**St Tola Goat Cheese**

Crown Prince Pumpkin, Pumpkin Seed,  
Pear and Truffle

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**MAINS**

8oz Fillet (+€5) | 8oz Sirloin | 30oz Chateaubriand for 2 (+€15pp) | 34oz Tomahawk for 2 (+€10pp)

*Steaks are served with Pommes Anna Fries and Dressed Bitterleaf Salad with Cáis na Tíre*  
**Choice of:** Smoked Beef Fat Béarnaise, Whiskey Pepper Sauce, Chimichurri (additional sauce €3)

OR

**Hay Baked Celeriac and and Durrus Cheese Pie** with Parsley Purée, and Mustard Sauce

**ENHANCEMENTS**

Seared Foie Gras	6
Duo of Dublin Bay Prawns	5.5
Raclette Cheese	5
NBHD Rub	2.5



**SIDES**

Potato Gratin	6
Triple Cooked Chips	6
Grilled Cabbage	6
Carrots	6

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**DESSERTS**

**Chocolate Crémeux**

Malt Crumb, Miso Caramel  
Honey Ice Cream

**Irish Cheese Selection (+€3)**

Quince, Truffle Honey  
and Rye Crackers

**Brown Butter Cake**

Pear, Tonka Bean Custard  
and Salted Milk Ice Cream